

Fond du Lac County Senior Dinning Program Menu 2 Dates: November 26th – December 28th , 2012

<u>Mon. November 26th</u> Roast Chicken Backwoods Potatoes Capri Blend Veg. Tropical Fruit Salad Sherbet White Bread	<u>Tues. November 27th</u> Chili Winter Blend Veg. Cheese Slice Crackers Apricots Hunter's Pudding Russian Rye	<u>Wed., November 28th</u> Pork Chop Suey Fluffy Rice Soy Sauce Japanese Bl Veg. Chow Mein Noodles Lime CC Salad Strawberry Shortcake W/ Whipped Topping White Bread	<u>Thurs. November 29th</u> Roast Beef Mashed Potatoes Homemade Gravy Broccoli Sunshine Salad Ranger Cookie WW Dinner Roll	<u>Fri., November 30th</u> Meatloaf W/ Ketchup Baked Potatoes Marg. / Sr. Cream Rivera Blend Veg. Apple Rings Blueberry Torte Wheat Bread
<u>Mon., December 3rd</u> Pork Chop in Gravy Red Jacket Potatoes Margarine Pat Squash Coleslaw Banana Cake Marble Rye	<u>Tues., December 4th</u> Meatballs in Mushroom Gravy over Rice Carrot Coins Pickled Beet Salad Peach Cobbler Sourdough Bread	<u>Wed., December 5th</u> Salisbury Steak Whipped Potatoes Gravy Zucchini & Tomatoes Mandarin Oranges Pumpkin Torte Wheat Bread	<u>Thurs., December 6th</u> Spaghetti and Meatsauce Italian Green Beans Parmesan Cheese Tossed Salad w/ Italian Dressing Ice Cream Italian Bread	<u>Fri., December 7th</u> BBQ Chicken Sweet Potatoes Mixed Vegetable Macaroni Salad Molasses Cookie White Bread
<u>Mon., December 10th</u> Ring Bologna Ketchup & Mustard German Potato Salad Whole Kernel Corn Under the Sea Salad Pineapple Upside Down Cake White Bread	<u>Tues. December 11th</u> Sliced Turkey Bread Dressing Gravy Baby Whole Carrots Cranberry Sauce Lazy Dazy Cake Vienna Bread	<u>Wed., December 12th</u> Tuna Noodle Casserole Peas Ambrosia Salad Carrot Cake w/ Cr Frosting Wheat Bread	<u>Thurs. December 13th</u> Roast Loin Mashed Potatoes Gravy Brussels Sprouts Applesauce Oatmeal Raisin Cookie Sourdough Bread	<u>Fri., December 14th</u> Beef Stew over Dumpling Garden Blend Veg. Chilled Plums Chocolate Pudding Wheat Bread
<u>Mon., December 17th</u> Hungarian Goulash Over Pasta Harvard Beets Carrot Raisin Salad German Apple Cake Wheat Bread	<u>Tues., December 18th</u> Hamloaf Scalloped Potatoes Wax Beans Perfection Salad Sherbet Russian Rye	<u>Wed., December 19th</u> BBQ Rib O'Brien Potatoes Spinach / Lemon Jc Tossed Salad w/ Ranch Dressing Butterscotch Pudding Rye Bread	<u>Thurs. December 20th</u> Tender Beef Steaks In Gravy Parsley Potatoes Cr. Style Corn Chilled Peaches Peanut Butter Cookie White Bread	<u>Fri., December 21st</u> Baked Ham in a Pineapple Sauce Sweet Potatoes Margarine Pat Wl Blend Veggies Fruit Cocktail Fluff Christmas Cookie Marble Rye Bread
<u>Mon., December 24th</u> MERRY CHRISTMAS EVE NO MEALS SERVED	<u>Tues. December 25th</u> MERRY CHRISTMAS NO MEALS SERVED	<u>Wed. December 26th</u> Southern Fried Chicken Mashed Potatoes Gravy Red Cabbage Pea & Cheese Salad Ice Cream Dinner Roll	<u>Thurs. December 27th</u> Pizza Casserole French Cut Gr. Beans Lettuce Salad w/ French Dressing Vanilla Pudding w/ Cherries Vienna Bread	<u>Fri., December 28th</u> Macaroni & Cheese Stewed Tomatoes Creamy Coleslaw Birthday Cake Corn Bread Muffin

*Menus are subject to change
*2% Milk, and Margarine

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